Waldorf®
800 SERIES

Installation and Operation Manual

Gas Cooktops

Series
RN8200G
RN8400G
RN8600G
RN8800G

Date Purchased

Serial Number

Dealer

Service Provider

CE
For use in GB & IE

228605-16

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Contents

Waldorf Gas Cooktops

RN8200G	**Gas Cooktop 300mm wide.**
RN8400G	**Gas Cooktop 600mm wide.**
RN8600G	**Gas Cooktop 900mm wide.**
RN8800G	**Gas Cooktop 1200mm wide.**

Introduction **2**

Specification **3**

Model Numbers Covered in this Specification

General

Gas Supply Requirements

Gas Connection

Dimensions **5**

Installation **10**

Installation Requirements

Unpacking

Location

Clearances

Assembly

Fitting Adjustable Feet / Rear Rollers to Leg Stand Units

Fitting Adjustable Feet / Rear Rollers to Cabinet and Refrigeration Bases

Gas Connection

Commissioning

Operation **16**

Operation Guide

Description of Controls

Open Burners

Griddles

Cleaning and Maintenance **19**

General

After Each Use

Daily Cleaning

Weekly Cleaning

Periodic Maintenance

Fault Finding **23**

Gas Conversion and Specifications **24**

Conversion Procedure

Gas Specifications

Replacement Parts **30**

Introduction

We are confident that you will be delighted with your WALDORF GAS COOKTOPS, and it will become a most valued appliance in your commercial kitchen.
To ensure you receive the utmost benefit from your new Waldorf Gas Cooktops, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

CAUTION:

This appliance is;

- **For professional use and is to be used by qualified persons only.**
- **Only authorised service persons are to carry out installation, servicing and gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

Model Numbers Covered in this Specification

RN8200G[1]-[2]	2 Open Burners.
RN8203G-[2]	300 mm Griddle.
RN8400G[1]-[2]	4 Open Burners.
RN8403G[1]-[2]	2 Open Burners + 300 mm Griddle.
RN8406G-[2]	600 mm Griddle.
RN8600G[1]-[2]	6 Open Burners.
RN8603G[1]-[2]	4 Open Burners + 300 mm Griddle.
RN8606G[1]-[2]	2 Open Burners + 600 mm Griddle.
RN8609G-[2]	900 mm Griddle.
RN8800G[1]-[2]	8 Open Burners.
RN8803G[1]-[2]	6 Open Burners + 300 mm Griddle.
RN8806G[1]-[2]	4 Open Burners + 600 mm Griddle.
RN8809G[1]-[2]	2 Open Burners + 900 mm Griddle.

[1] - Open Burner Options;

- F - With Flame Failure Protection.
- PF - With Pilot and Flame Failure Protection.

[2] - Base Stand Options;

- B - Bench Mount.
- CB - Cabinet Base (excluding RN8200G series).
- LS - Leg Stand (excluding RN8200G series).
- RB - Refrigerated Base (RN8600G and RN8800G series only).

General

A heavy duty, high efficiency Cooktop for modular kitchens. It has a high option Cooktop / Griddle arrangement and is available either on industrial adjustable feet or on robust rollers. Griddle options with 4 models of base unit available (except RN8200G model). Fitted with either 'Individual Flame Failure' (F) or 'Pilot and Flame Failure' (PF) option for each open burner. Griddles are fitted with pilot, flame failure and piezo ignition as standard. Easy clean stainless steel external finish.

Gas Supply Requirements

- Non - UK Only:

	Natural Gas	LP Gas (Propane)
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr (26,540 Btu/hr)	28 MJ/hr (26,540 Btu/hr)
- each 300 mm Griddle Section	21 MJ/hr (19,900 Btu/hr)	21 MJ/hr (19,900 Btu/hr)
Supply Pressure	1.13 - 3.40 kPa (4.5" -13.5" w.c.)	2.75 - 4.50 kPa (11" -18" w.c.)
Burner Operating Pressure	0.95 kPa (*) (3.7" w.c.)	2.6 kPa (*) (10.0" w.c.)
Gas Connection	See 'Gas Connection' information overleaf	

- UK Only:

Appliance Classification

Category: **$II_{2H3P.}$**
Flue Type: **$A_{1.}$**

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	**Griddle** (each 300mm section)	**Open Burner** (each)	**Griddle** (each 300mm section)
Heat Input (nett)	**Nominal**	6.5 kW	5.5 kW	6.5 kW	5.5 kW
	Reduced	1.75 kW	1.85 kW	1.75 kW	1.95 kW
Gas Rate (nett)	**Nominal**	0.69 m^3/hr	0.58 m^3/hr	0.51 kg/hr	0.43 kg/hr
	Reduced	0.19 m^3/hr	0.20 m^3/hr	0.14 kg/hr	0.15 kg/hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure		9.5 mbar (*)		26 mbar (*)	
Gas Connection		See 'Gas Connection' information overleaf			

*** - The burner operating pressure is to be measured at the manifold test point with <u>two burners</u> operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

Gas Connection

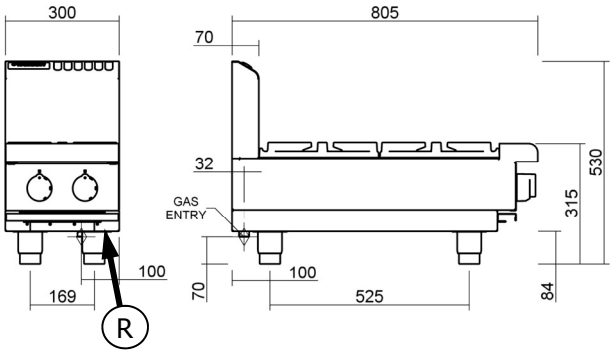
Gas supply connection point is located at the rear of the appliance, approximately 130mm from the right hand side, 32mm from the rear and 655mm from the floor (55mm for bench top **–B** models) and is reached from beneath the appliance. (Refer to the 'Dimensions' section). With the exception of the RN8200G-B and RN8203G-B models which are 100mm from the right hand side, 32mm from the rear and 55mm from the floor.

Connection is ½" BSP male thread (for RN8200G-B and RN8203G-B models).
Connection is ¾" BSP male thread (for all other models).

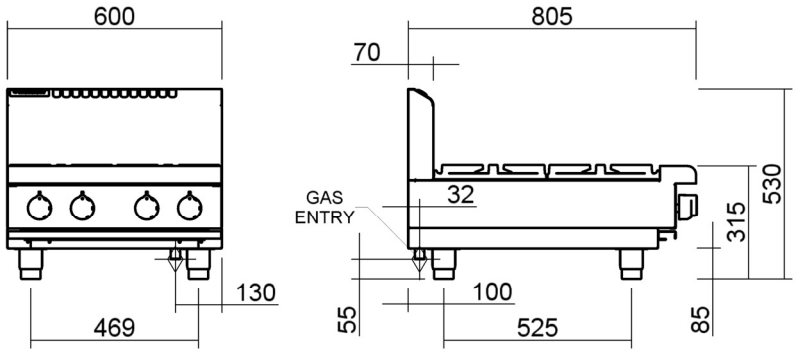
Dimensions for Bench Models

RN8200G-B

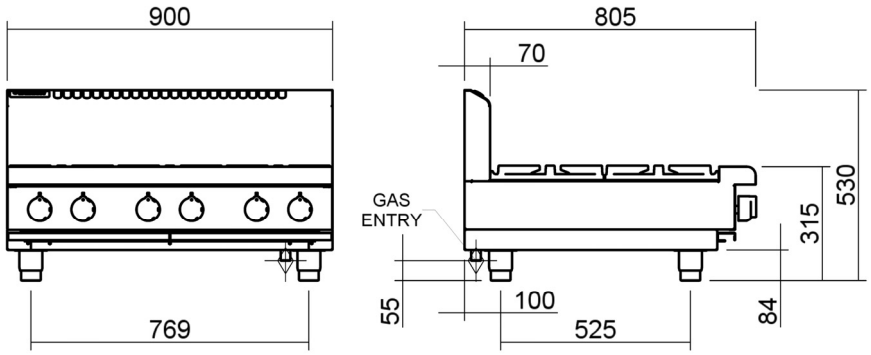
Ⓡ = Rating Plate Location for this option.



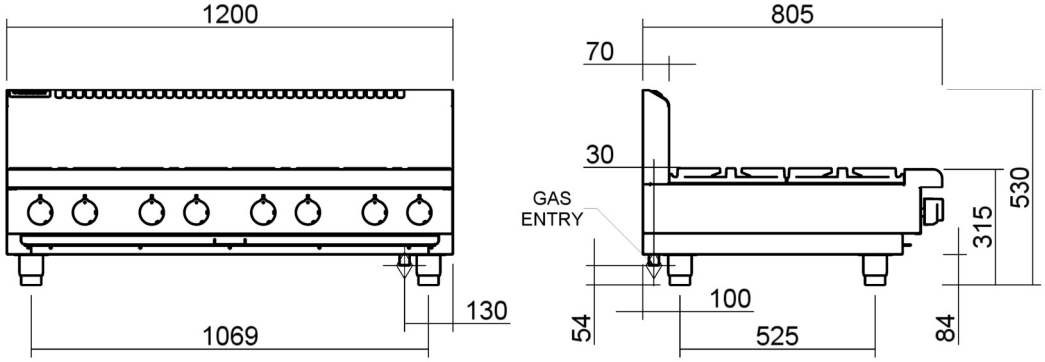
RN8400G-B



RN8600G-B



RN8800G-B



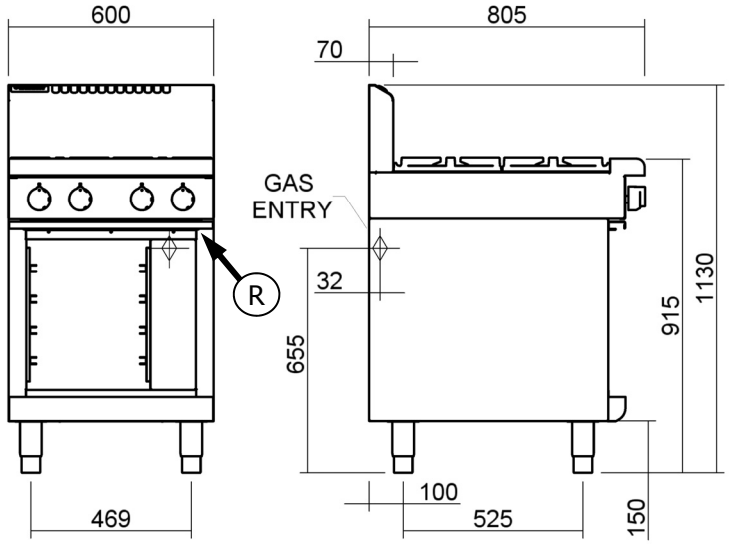
Refer to Page 9 for Cooktop options

Dimensions for Cabinet Base Models

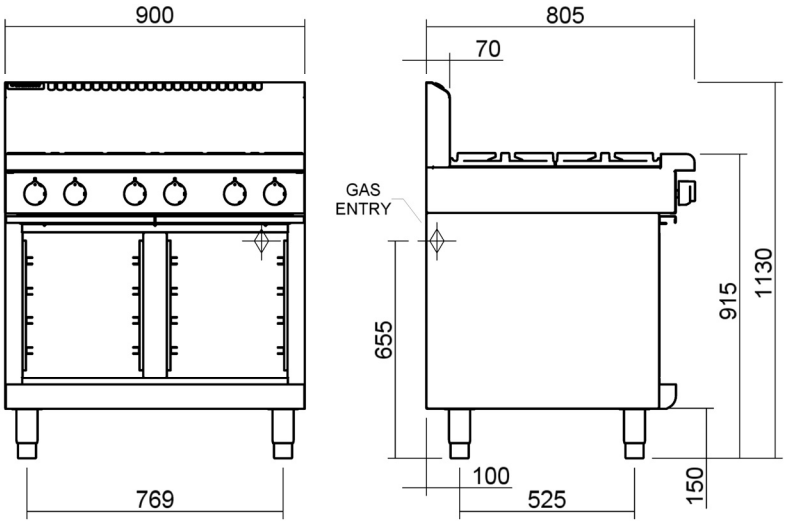
RN8200G models - not available in Cabinet Base option.

RN8400G-CB

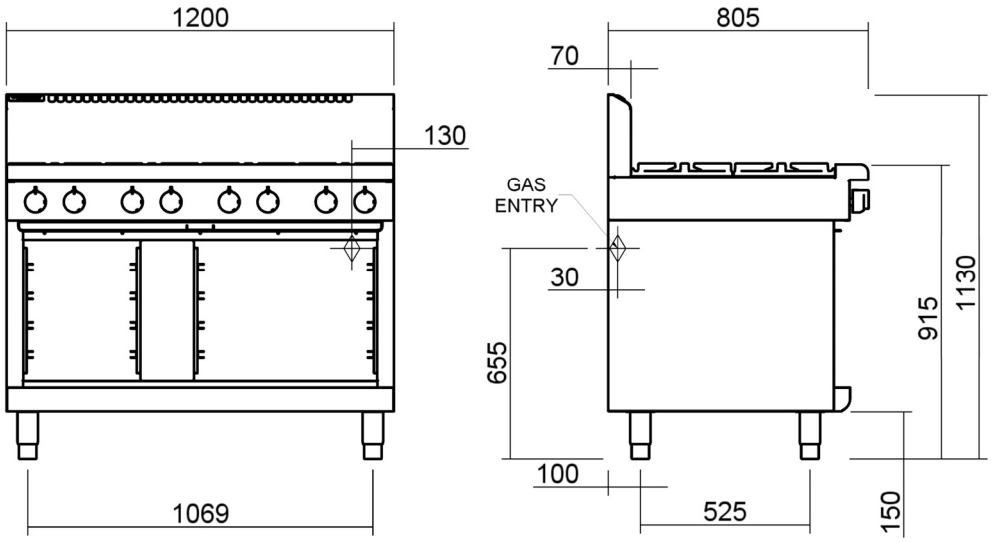
Ⓡ = Rating Plate Location for this option.



RN8600G-CB



RN8800G-CB



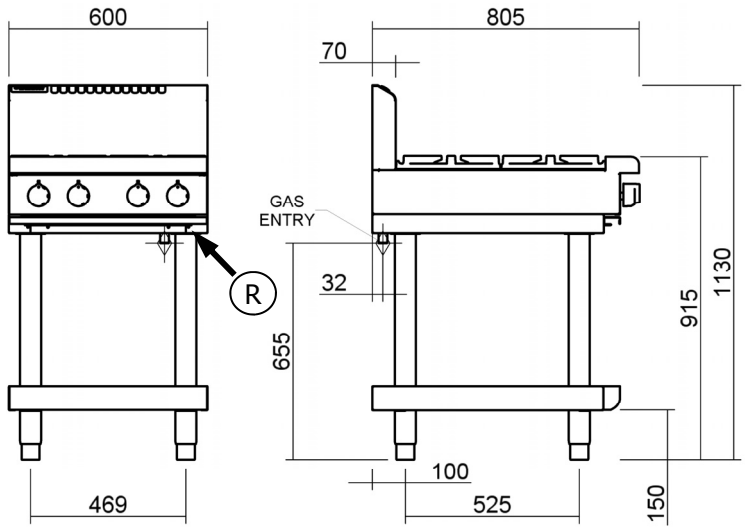
Refer to Page 9 for Cooktop options

Dimensions for Leg Stand Models

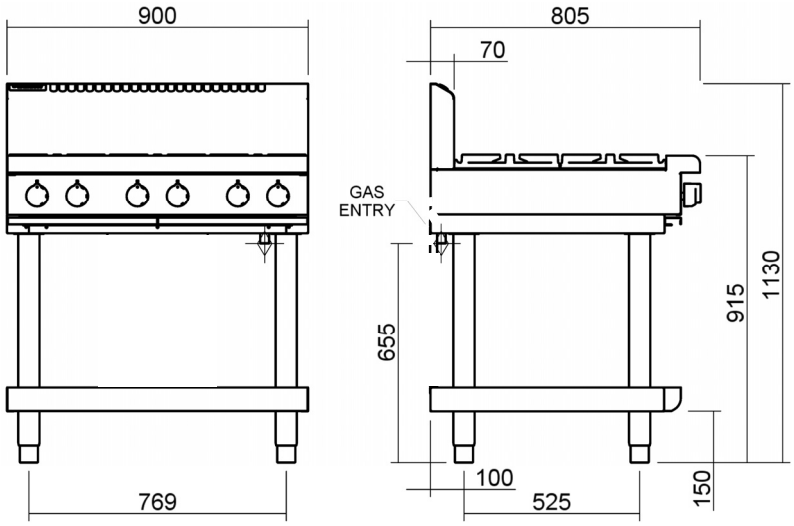
RN8200G models - not available in Leg Stand Base option.

RN8400G-LS

(R) = Rating Plate Location for this option.



RN8600G-LS



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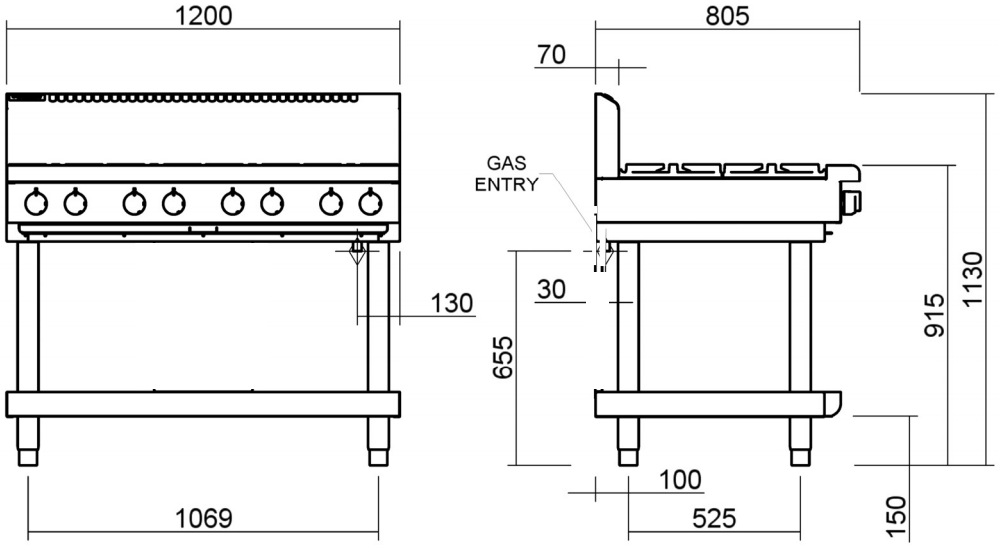


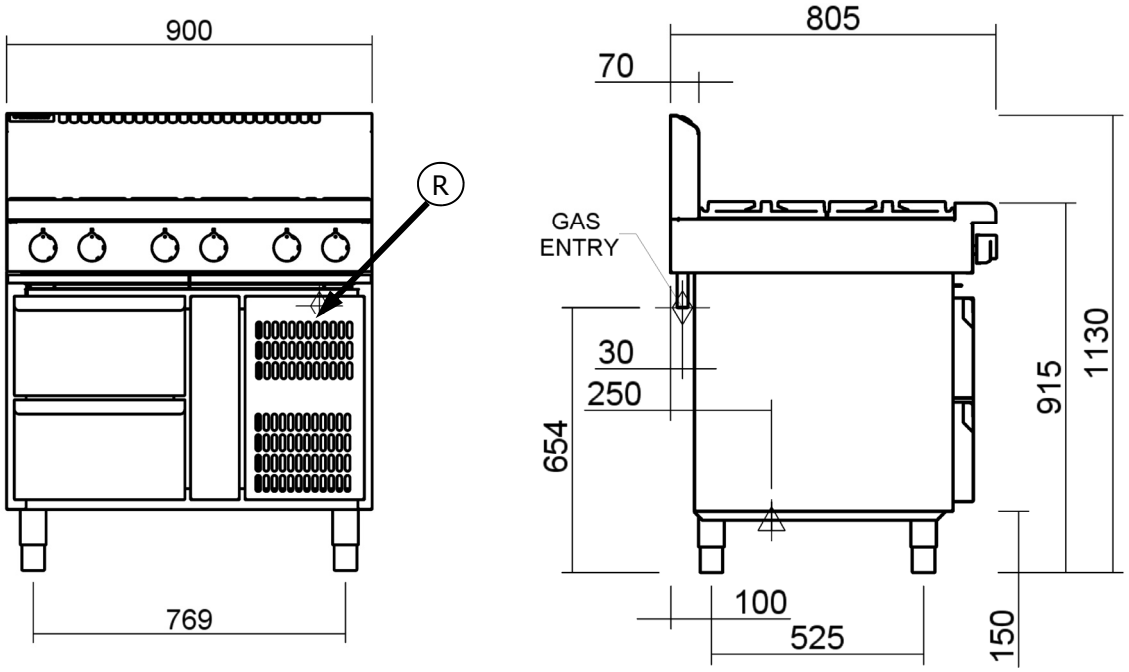
Refer to Page 9 for Cooktop options

Dimensions for Refrigerated Base Models

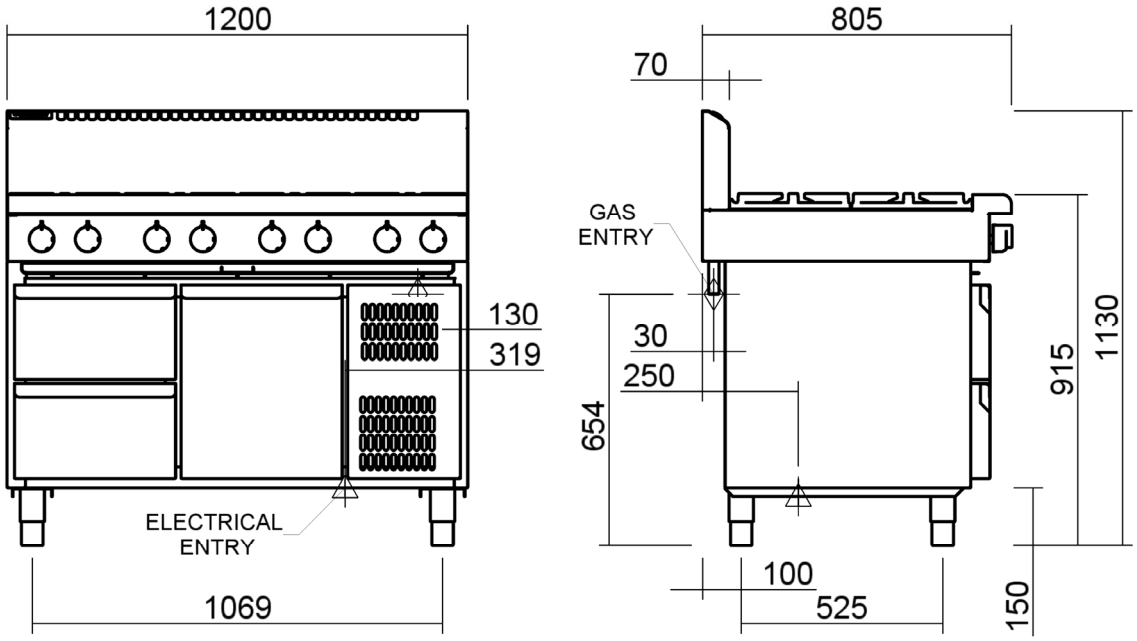
RN8200G and RN8400G models - not available in Refrigerated Base option.

Ⓡ = Rating Plate Location for this option.

RN8600G-RB



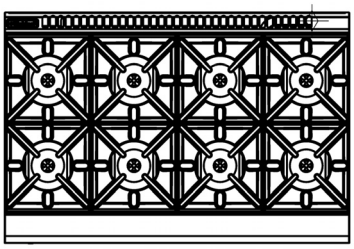
RN8800G-RB



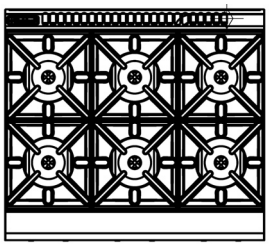
Refer to Page 9 for Cooktop options

Cooktop Options

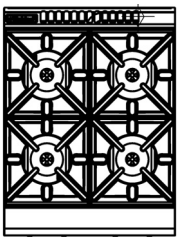
RN8800G



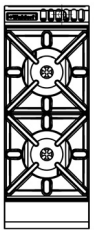
RN8600G



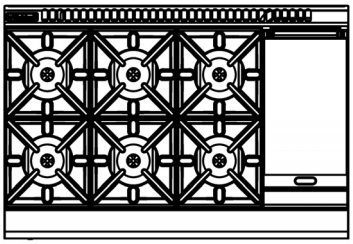
RN8400G



RN8200G



RN8803G



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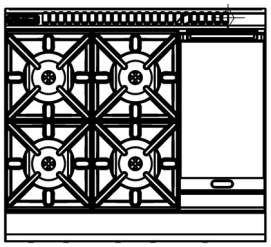

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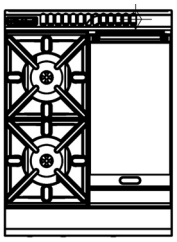

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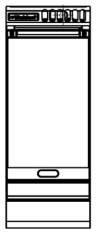
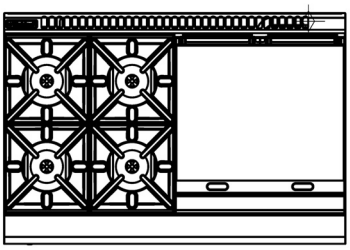


RN8806G



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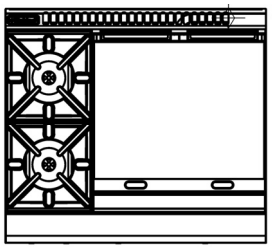

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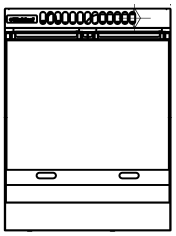

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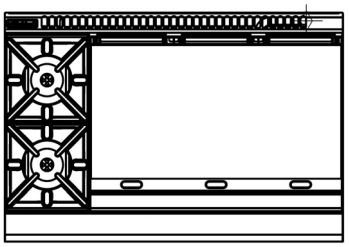
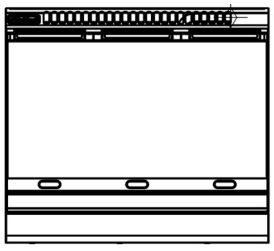


RN8609G



NOTE:

- **RN8200G models are only available in Bench Model (-B) option.**
- **RN8400G models are available in Bench Model (-B), Cabinet Base (-CB), or Leg Stand (-LS) model options.**
- **RN8600G and RN8800G are available in Bench Model (-B), Cabinet Base (-CB), Leg Stand (-LS), or Refrigeration Base (-RB) model options.**

For the Refrigeration Cabinet Specifications and Dimensions refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

Installation Requirements

NOTE:

- **It is most important that this Cooktop is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Waldorf Cooktops are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

AUSTRALIA:	- AS5601	- Gas Installations.
NEW ZEALAND:	- NZS5261	- Gas Installation.
UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
IRELAND:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the Rating Plate attached to the underside of the R/ H side, front Cooktop lower trim, for Bench, Cabinet Base and Leg Stand Models. For the Refrigerated Base Models the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:				
	RN8200G	**RN8400G**	**RN8600G**	**RN8800G**
Natural Gas (G20)	12 m^3/hr	24 m^3/hr	36 m^3/hr	48 m^3/hr
LPG/Propane (G31)	13 m^3/hr	25 m^3/hr	38 m^3/hr	50 m^3/hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm (*)	0mm
Rear	50mm	0mm

* Side clearances can be 50mm when the adjacent surface is at least 100mm below the cooking surface.

Assembly

NOTE:

- **All Models are delivered completely assembled. No further assembly is required, with the exception of all Leg Stand Models (RN8400G-LS, RN8600G-LS RN8800G-LS), these will require assembly. Refer to the 'Leg Stand Models Only' information below for assembly instructions.**
- **The appliance rear leg housings can be fitted with:-**

  Adjustable feet to assist with levelling of the appliance on uneven floors. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection Section'.

  Rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes.

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

Bench Models

1. Check that all the feet are fitted.
2. Adjust the four feet to make the Cooktop steady and level.

Fitting of Adjustable Feet / Rear Rollers to Leg Stand Units.

WARNING:

TO PREVENT EQUIPMENT DAMAGE AND RISK OF INJURY, REMOVE ALL TRIVETS, BURNER HEADS, GRIDDLE PLATES AND OTHER REMOVABLE ITEMS PRIOR TO FITTING THE LEG STAND.

1. Remove all pot stands, trivets, open burners and griddle plates.
2. Lower the cooktop onto its rear face.
3. Attach the four cooktop legs to the leg mount points on the underside of the cooktop unit.
4. Secure each leg hand tight.
5. Align the 4 round holes in the corners of the base tray with the 4 cooktop legs already fitted. (Ensure that the base tray is orientated with the sloping edge of the base tray facing the front of the appliance).
6. Slot the base tray onto the 4 cooktop legs and push fully home.
7. Secure the base tray to the cooktop legs by screwing the two front adjustable feet supplied, into the base of the front cooktop legs. Secure each adjustable foot, hand tight.
8. The two rear leg housings can be fitted with either adjustable legs or rollers. (See Figure 1).

Rear Adjustable Feet, fitting:-

a. Secure the rear of the base tray to the rear cooktop legs by screwing the two adjustable feet supplied, into the base of the rear cooktop legs.

b. Secure each adjustable foot, hand tight.

Rear Rollers, fitting:-

a. Fit the rear leg securing bolts up through the centre of the rear leg housings to secure the rear of the base tray to the rear cooktop legs and tighten up the bolts using a 24mm socket.

b. Fit the rear rollers to the rear leg supports.

c. Secure the rear rollers to the rear leg supports using the locating screw supplied.

d. Tighten the screw using a 10mm spanner.

9. Lift the cooktop back onto its legs / rollers and refit all griddle plates, open burners, trivets and pot stands.

10. Adjust the adjustable feet to level the appliance.

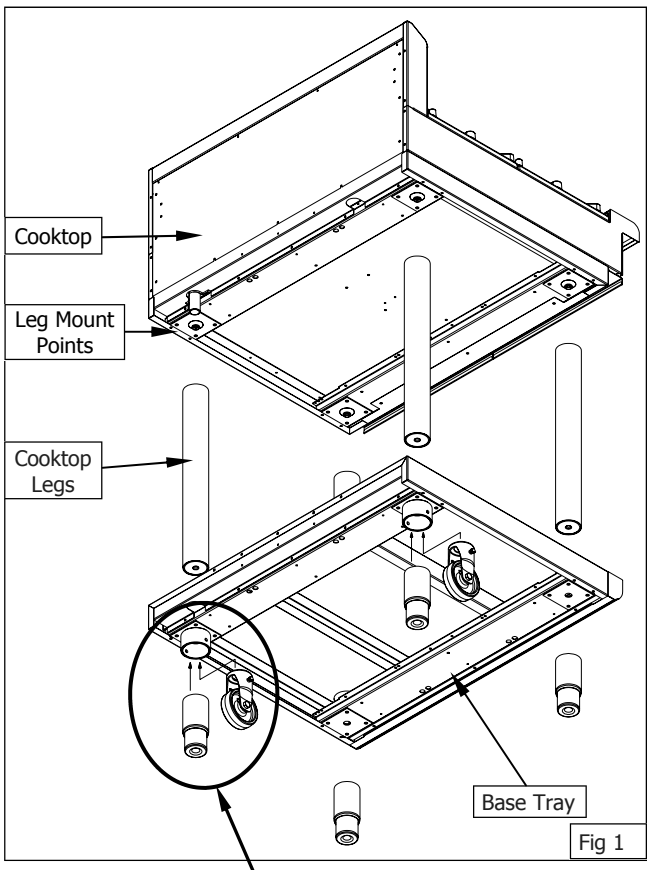
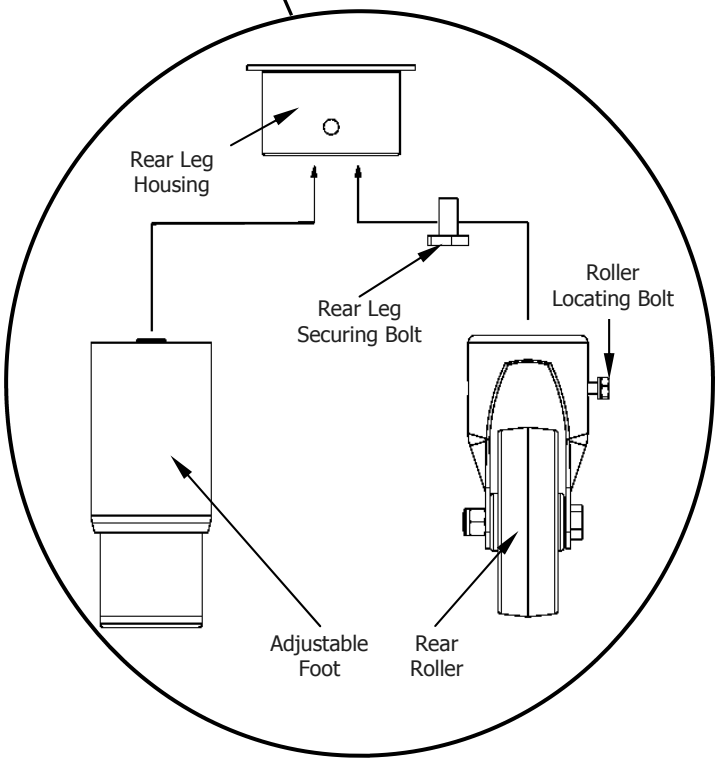


Fig 1



Fitting Adjustable Feet / Rear Rollers to Cabinet and Refrigeration Bases.

Rear Adjustable Feet, fitting:-

1. Raise the appliance from the floor by approximately 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow the rear rollers to be removed.
2. Unscrew and remove the securing bolt that secures the rear roller to the rear leg housing.
3. The rear roller will drop freely from the rear leg housing.
4. Remove the second rear roller.
5. Screw the rear adjustable feet into the rear leg housings and tighten hand tight.
6. Lower the appliance back to the floor and adjust the adjustable feet to level the appliance.

Rear Rollers, fitting:-

1. Raise the appliance from the floor by approximately 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow the rear adjustable feet to be removed.
2. Unscrew and remove both the rear adjustable feet from the rear leg housings.
3. Fit the rear roller to the rear leg housing and align the screw hole in the side of the rear leg housing with the threaded hole in the rear roller.
4. Secure the rear roller to the leg support with the bolt supplied and tighten the bolt using a 10mm A/F spanner.
5. Fit the second roller and tighten.
6. Lower the appliance back to the floor and adjust the front adjustable feet to level the appliance.

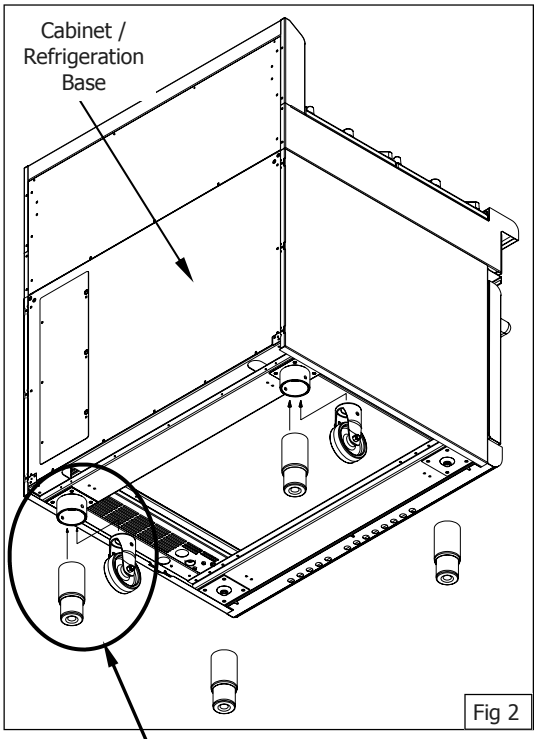
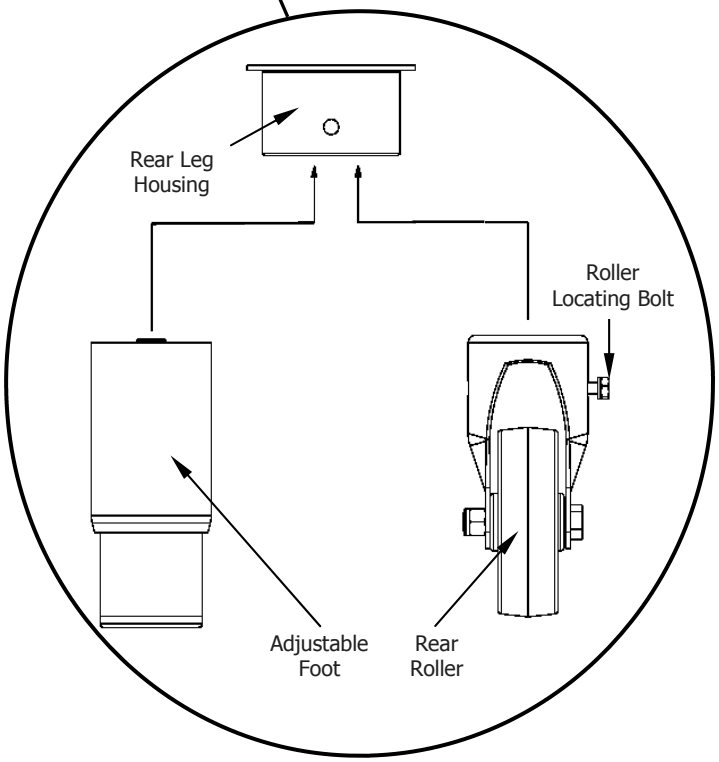


Fig 2



Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

1. Waldorf Cooktops do not require electrical connection, as they function totally on the gas supply.
2. It is essential that the gas supply is correct for the Cooktop to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-

   a. **Gas Type** the appliance has been supplied for is shown on a coloured stickers located above the gas entry point and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure that adequate supply pressure exists.

   c. **Input Rate** of this appliance is stated on the Rating Plate and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible, to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per the 'Gas Conversion Section' in this manual.
Ensure the regulator is converted to the correct gas type that the appliance will operate on.
The regulator outlet pressure is fixed ex-factory for the gas type that the regulator is converted to and it is NOT to be adjusted.

For RN8200G-B and RN8203G-B models, the regulator connection is ½" BSP female. The connection on the unit is ½" BSP male.
For G514 / G516 / G518 the regulator connections are ¾" BSP female. The connection on the unit is ¾" BSP male.
(Refer to the 'Specifications' section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
5. Connect the gas supply to the appliance. A suitable joining compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

6. Check all gas connections for leakages using soapy water or other gas detecting equipment.
7. Check that the gas operating pressure is as shown in 'Specifications' section.

NOTE: The operating pressure to be measured at the manifold test point and with 2 burners operating at the 'High Flame' setting.

8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn on the gas supply and the appliance.
10. Verify that the operating pressure remains correct.

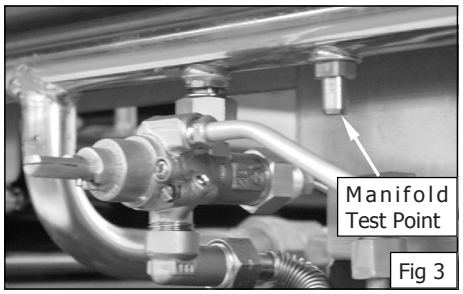


Fig 3

NOTE: This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection.

Commissioning

1. Before leaving the new installation;
   a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
      - Lighting the Griddle.
      - Light the Open Burners. (F - Flame Failure Option).
      - Light the Open Burners. (PF - Pilot and Flame Failure Option).
      - Check the Low Fire Burner Operation.

   b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

2. This manual must be kept by the owner for future reference and a record of the ***Date of Purchase, Date of Installation*** and ***Serial Number of Appliance*** recorded and kept with this manual. (These details can be found on the Rating Plate;
   For Bench, Cabinet Base and Leg Stand Models, the Rating Plate is attached to the underside of the right hand side, front Cooktop lower trim.
   For the Refrigerated Base Model, the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille. Refer to the 'Gas Connection' section and the 'Dimensions' section.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

For the Refrigeration Cabinet Installation details refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

Operation Guide

CAUTION:

- **This appliance is for professional use and is only to be used by qualified people.**
- **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

1. Waldorf appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

    - Lighting the Open Burners (F Flame Failure Option).
    - Lighting the Open Burners (PF - Option).
    - Lighting the Griddle.

Description of Controls

NOTE: Only the Cooktop fitted with a 'Griddle Option' and 'Pilot & Flame Failure Option' will have a 'Pilot' position on the Gas Control Knob, the 'Griddle Option' will also have a piezo igniter fitted. The open burner control knobs with 'Flame Failure Option Only' will only have the 'Off', 'Low Flame' and 'High Flame' positions.

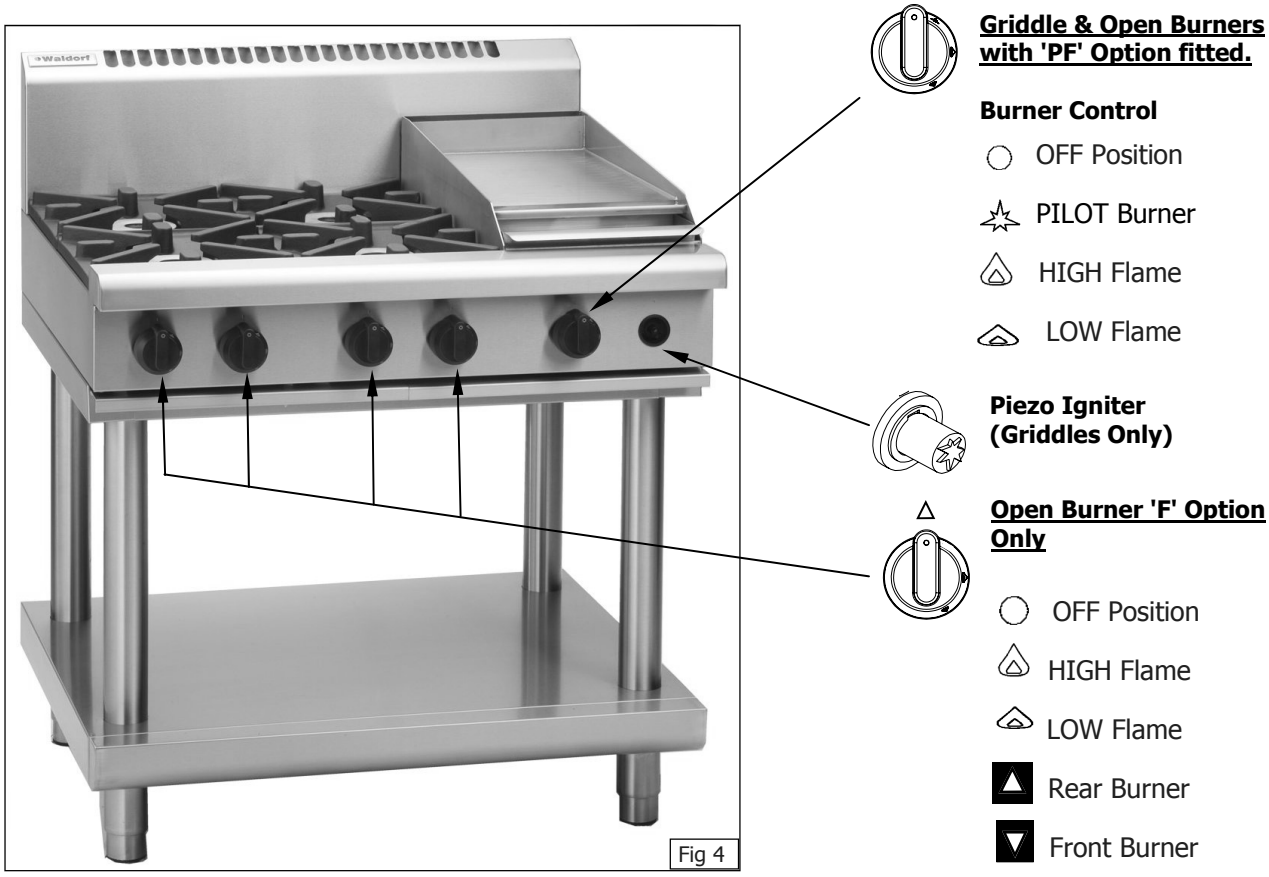


Fig 4

Open Burners

NOTE: Only cooking pans from size Ø 150mm to Ø 420mm are suitable fo use on these open burners.

Flame Failure Option (F-Models)

Lighting the Open Burners

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

a. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'HIGH' position.
b. With the gas control knob depressed, manually light the burner.
c. Release the gas control knob after approximately 10-20 seconds after lighting the burner.
d. The burner should stay alight - if not, repeat Steps (a. to (c. above.
e. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

Turning 'OFF' the Open Burners

a. When the main burner is not required, depress and turn the gas control knob clockwise back to the 'OFF' position. The 'MAIN' burner will extinguish.

Pilot and Flame Failure Option (PF-Models)

Lighting the Open Burners

These hobs are fitted with individual standing pilots for each open burner which allows the main burners to be turned 'ON' - 'OFF' without the need to manually re-light the burner each time that it is turned 'ON', as the burner will automatically light itself off the pilot burner.

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

a. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'PILOT' position.
b. With the gas control knob depressed, manually light the pilot burner.
c. Release the gas control knob after approximately 10-20 seconds after lighting the pilot burner.
d. The pilot burner should stay alight - if not, repeat Steps (a. to (c. above.
e. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop 'HIGH' flame position.
f. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'LOW' flame position.
g. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

Turning 'OFF' the Open Burners / Pilots

a. To turn 'OFF' the main burner, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The main burner will extinguish and the pilot will remain alight.
b. To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

Griddle

CAUTION:

The griddle plate temperature reaches over 300°C in hottest points during normal operation at 'Full Flame' setting.

These griddles are fitted with a pilot as a standard option and Flame Failure Protection, which is incorporated by way of a thermo-electric system for each main burner. Flame Failure Protection will shut off the gas supply to that burner in the event that the pilot for that burner goes out, so that un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world***.

Lighting the Griddle

a. Depress the gas control knob and rotate anti-clockwise to the 'PILOT' position.
b. With the gas control knob depressed, press the piezo ignition button to ignite the pilot burner. Repeat Items 1 to 2 until the pilot is lit.
c. Release the gas control knob approximately 10-20 seconds after lighting the pilot.
d. The pilot should now remain alight - if not, repeat Steps (a to (c above.
e. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop.
f. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'Low Flame' position.
g. When the main burner is not required, depress and turn the gas control knob clockwise back to the 'OFF' position.

Turning 'OFF' the Griddle Burner / Pilot

a. To turn 'OFF' the griddle, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The griddle burner will extinguish and the pilot will remain alight.
b. To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

CAUTION:

Always turn off the gas supply before cleaning.

This appliance is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

General

Clean the Cooktop regularly. A clean Cooktop looks better, will last longer and will perform better. Carbonised grease on the surface or between the trivets, griddle plates will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each griddle option can be supplied with a scraper tool and a pack of blades for cleaning the griddle surface. These are not supplied with the griddle and have to be purchased separately. Refer to the 'Replacement Parts List' at the rear of this manual.

WARNING:

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.

DO NOT use water on the trivets, burners and griddle plates while these items are still hot as warping and cracking may occur. Allow these items to cool down and then remove for cleaning. The entire trivets, griddle plates and burner caps can be dismantled for cleaning.

NOTE:

- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the Cooktop.**
- **In order to prevent the forming of rust on the trivets, griddle plate (If fitted) and burners, ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plates become dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.**

To keep your Cooktop clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

1. Clean the griddle and cooktop castings with a scraper tool to remove any build up of carbon.

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat surface of the griddle as this will damage the griddle and invalidate the warranty.

2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.
3. Clean the cooktop castings with a stiff nylon brush or a flexible spatula to remove any food debris.

Daily Cleaning

1. The grease / spill tray(s) should be checked and emptied frequently to prevent overflow and spillage. Remove the spill tray(s) while still warm so that the grease is in a liquid state. Empty any grease from the trays and wash thoroughly in the same manner as any cooking utensil.
2. Remove the burner caps and bases, the trivets and thoroughly clean the splash back, interior and exterior surfaces of the range with hot water, a detergent solution and a soft scrubbing brush.
3. Brush the griddle surface (optional - if fitted) with a soft bristled brush. Any carbon deposits should be removed using a scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
4. Dry the Cooktop thoroughly with a dry cloth and polish with a soft dry cloth.

Weekly Cleaning

NOTE:

- **If the Cooktop usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the Cooktop and burners and griddle plates (if fitted).**
- **DO NOT use water on the trivets, griddle plates and burners while they are still hot as cracking may occur. Allow these items castings to cool and remove for cleaning.**
- **DO NOT clean the burners in a dishwasher.**

Cooktop Cooking Area

a. Clean the Cooktop cooking area using a soft cloth moistened with a mild detergent and hot water solution.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. It should not be necessary to remove the splash guards covering the burner manifolds for cleaning purposes. These can be cleaned in situ.
d. Remove the grease / spill tray(s) and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the grease spill tray(s) thoroughly with a dry cloth.

Griddle Plate (Steel)

NOTE: In order to prevent the forming of rust on the griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat surface of the griddle as this will damage the griddle and invalidate the warranty.

a. Remove and clean the grease / spill tray(s) frequently to prevent over spills.
b. Clean the griddle surface thoroughly with a scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface to remove stubborn or accumulated carbon deposits.
c. A scraper tool can be used for the removal of stubborn carbon and deposits.
d. Occasionally bleach the griddle plate with vinegar when the plate is cold.
e. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
f. The Cooktop should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the grates in order to form a protective film.

Trivets and Burners

a. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the Cooktop. (Refer to Fig 10 overleaf).
b. Remove the burner cap and burner bowl (these are a loose fit to the manifold, see Fig 5) from the top of the gas manifold, taking care not to damage the thermocouple (and pilot tube for -PF Option) fitted through the manifold splash guard. (Refer to Fig 8 for F Option and Fig 9 for PF Option).
c. The trivets and burners should be cleaned with a mild detergent and hot water solution using a soft bristled brush. Dry thoroughly with a dry cloth.

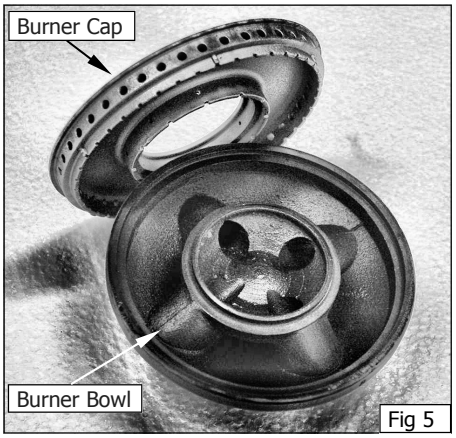


Fig 5

Trivet Supports

a. Remove all the trivet supports from the top of the appliance. Take note of the orientation of the trivet support when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles. *(See the Note shown at Item a in 'Re-Fitting the Components to the Cooktop' below and Figure 5 opposite).*
b. The trivet supports should be cleaned with a mild detergent and hot water solution using a soft bristled brush.
c. Dry the trivet supports thoroughly with a dry cloth.

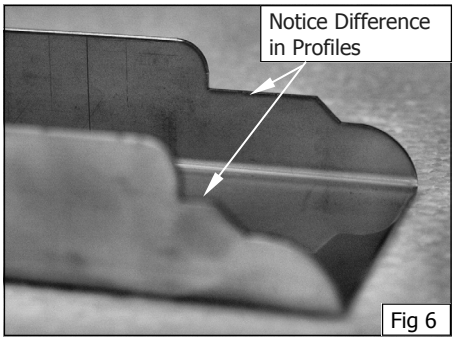


Fig 6

Stainless Steel Surfaces

a. With the griddle plates and burners removed, clean the interior and exterior surfaces of the Cooktop with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front of the control panel.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. It should not be necessary to remove the splash guards covering the burner manifolds for cleaning purposes. These can be cleaned in situ.
d. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
e. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
f. Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
g. Dry the grease tray thoroughly with a dry cloth.

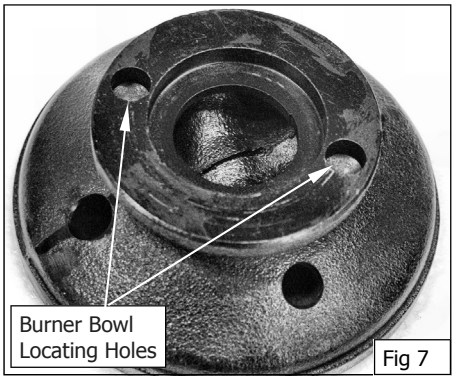


Fig 7

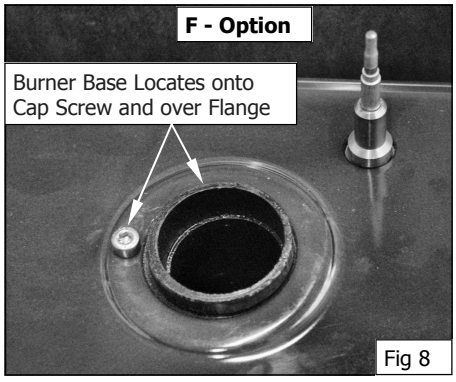


Fig 8

Re-Fitting the Components to the Cooktop

a. Refit the trivet supports to the Cooktop, ensuring that the trivet supports are correctly fitted.

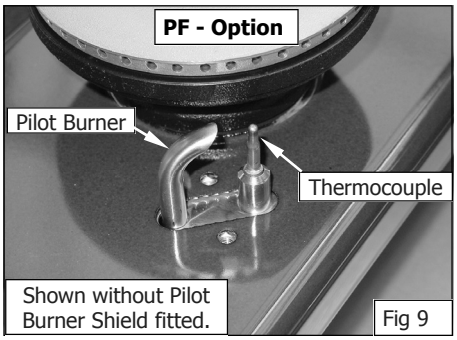


Fig 9

NOTE: It is imperative that the trivet supports are correctly re-fitted to the appliance to ensure that the trivets locate correctly and sit flush and level. NOTE that the trivet support front end, side rail profiles are different at either side and only one of the side rails seat into the cut-out in the Cooktop. where as the rear end of the trivet support side rail profiles are the same and have 2 cut-outs to locate into.

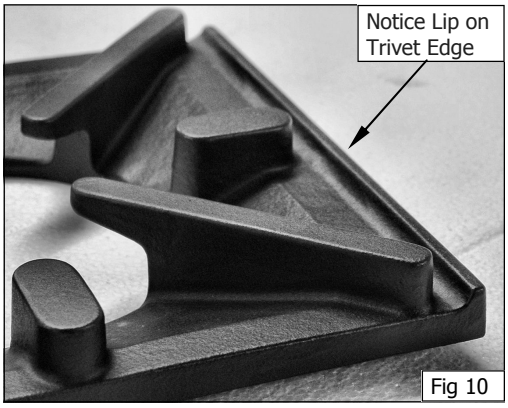


Fig 10

b. Refit the burner bowls onto the manifolds protruding through the splash guards, taking care not to damage the thermocouple (and pilot tube for -PF Option) which is close to the manifold.

NOTE: The burner bowl (cast item) has 2 locating holes drilled into the base flange (See Fig 7), these are to locate the burner bowl to the cap screw on the gas manifold when re-fitting the burner bowl onto the gas manifold (Refer to Fig 8 [F-Option] and Fig 9 [PF-Option]).

c. Refit the burner caps (cast brass) onto the burner bowls already fitted to the manifold. These are a loose fit into the burner bowls.
d. Refit the trivets to the Cooktop, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the Cooktop. (See Fig 10).
e. Refit the grease / spill tray(s) to the Cooktop.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Gas Control Valve Re-Greasing

The gas control valve should be dismantled and greased every 6 months to ensure the correct operation of the gas control valve.

To carry out this operation;-

a. Remove the gas control knobs from the gas tap spindles by pulling the knobs away from the control panel.
b. Remove the drip tray from the appliance.
c. Remove the two screws on the underside of the control panel, securing the control panel to the hob.
d. Remove the control panel from the front of the appliance.
e. Remove the 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 11). Note orientation of shaft for correct re-assembly.
f. Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
g. Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste) / Dry Moly Paste to the outside of the spindle. (See Fig 12).
h. Replace spindle and re-assemble the gas control in reverse order.
i. Refit the control panel to the appliance and secure with 2 screws.
j. Refit the knobs to the gas control valve spindles.

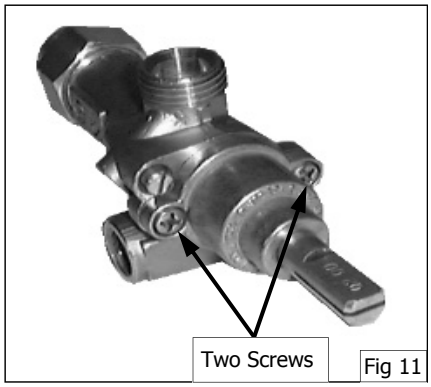


Fig 11

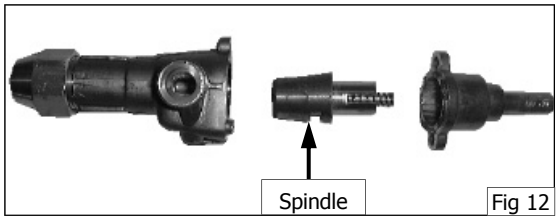


Fig 12

For the Refrigeration Cabinet Cleaning and Maintenance refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Code and the Serial Number of the appliance. (both can be found on the Rating Plate located on the appliance.**

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty.
	Blocked pilot injector. (Griddle Option Only).	Call the service provider.
Pilot goes out when gas control knob released. (Griddle and Open Burner (PF) options only).	Releasing knob before the thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of the pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Clean or replace the pilot injector.
	Thermocouple connection to the gas control is loose or faulty.	Tighten the thermocouple connection.
	Thermocouple faulty.	Check that the thermo couple is producing between 20-30mV.
	Electromagnet in the rear of the gas control unit is faulty.	Inspect and replace if not in good working order.
		Call the service provider.
Main burner will not light.	Incorrect supply pressure.	Call the service provider.
	Faulty gas control.	Call the service provider.
Piezo Ignition spark is being generated but not sparking from the ignition electrode to the pilot burner hood. (Griddle Option Only)	HT lead damaged or broken.	Repair or replace the HT lead.
	Check that the ignition electrode is not cracked and is correctly positioned.	Re-position or replace the ignition electrode.
	Piezo igniter faulty.	Replace the piezo igniter.
		Call the service provider.

NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.

For Refrigeration Cabinet Fault Finding refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

Conversion Procedure

CAUTION:

Ensure that the Appliance is isolated from the gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **Adjustment of components that have adjustments/settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.**
- **For all relevant gas specifications refer to the table at the end of this section.**

Open Burners ('F' - Flame Failure Option)

1. Turn 'OFF' the gas supply at the main supply.
2. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the Cooktop.
3. Remove the burner caps and burner bowls (these are a loose fit to the manifold) from the top of the gas manifold, taking care not to damage the thermocouples fitted through the manifold splash guard.
4. Remove all the trivet supports from the top of the appliance. Note the orientation of the trivet supports when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles.
5. Remove the splash guards covering the burner manifolds by unscrewing the two allan headed screws. Carefully remove the splash guards taking care not to damage the thermocouples protruding through the splash guard.
6. Unscrew and remove the injectors (½ A/F) from the gas cocks.
7. Determine the correct injector sizes for the corresponding gas from the rating plate.
   - **For Bench, Cabinet Base and Leg Stand Models,** the Rating Plate is attached to the underside of the right hand side, front Cooktop lower trim.
   - **For the Refrigerated Base Model,** the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille. Refer to the 'Gas Connection' section and the 'Dimensions' section.
8. Replace with the correct size injectors. Refer to the 'Gas Specifications table' at the end of this section, for correct injector sizes.
9. Refit the splash guards over the gas cocks taking care not to damage the thermocouples and secure in position with the 2 allan headed screws. (Refer to Fig 15).
10. Refit the burner caps and burner bowls onto the manifolds protruding through the splash guards, taking care not to damage the thermocouple which is close to the manifold. Take note that the base part of the burner bowl has 2 locating holes drilled into the base flange, these are to locate the burner bowl onto the allen headed screws that secure the splash guard to the gas manifold. (Refer to Fig 16).

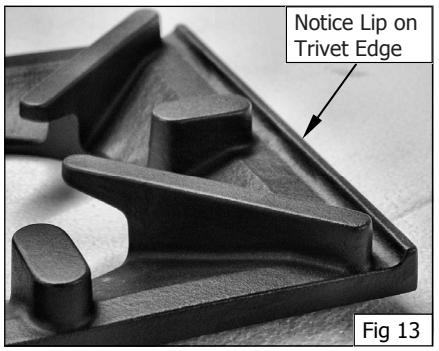


Fig 13

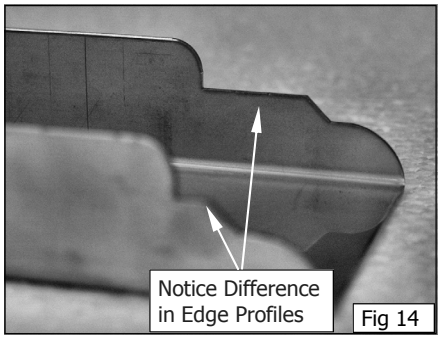


Fig 14

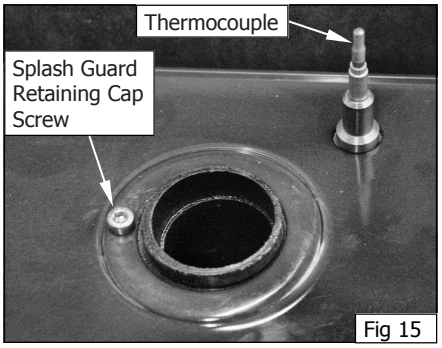


Fig 15

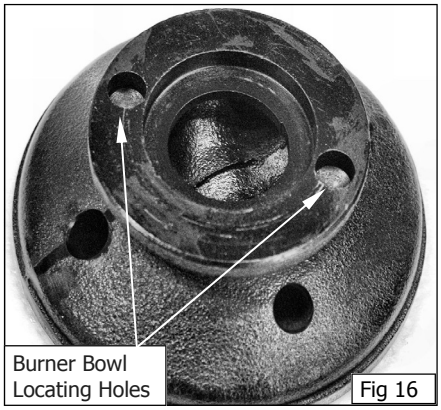


Fig 16

11. Turn on the gas supply at the mains, re-light the burners and check the flame size on the simmer (LOW) position.

NOTE: The right hand gas control valve supplies the rear burner and the left hand gas control valve supplies the front burner.

12. Refit all the trivet supports to the top of the appliance. Note the orientation of the trivet support when re-fitting as the front end side rail profiles are different from the rear end side rail profiles. (See Fig 14).
13. Refit the trivets to the top of the appliance taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the Cooktop. (See Fig 13).

Low Fire Adjustment

a. To adjust the open burner low fire adjustment, remove the gas control knobs from the front of the control panel.
b. Adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size. (See Fig 17).

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

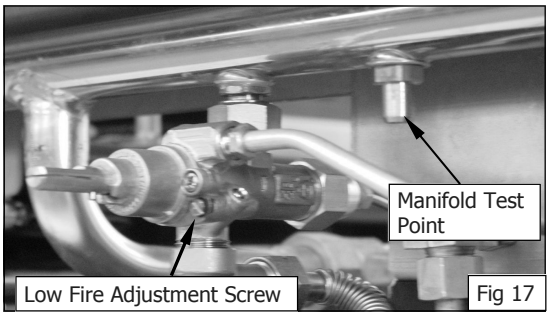


Fig 17

Open Burners ('PF' - Pilot & Flame Failure Option)

1. Turn 'OFF' the gas supply at the main supply.
2. Remove the trivets from the top of the appliance, taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the Cooktop. (See Fig 13).
3. Remove the burner caps and burner bowls (these are a loose fit to the manifold) from the top of the gas manifold, taking care not to damage the thermocouples and pilot burners fitted through the manifold splash guard.
4. Remove all the trivet supports from the top of the appliance. Note the orientation of the trivet supports when removing. The trivet support front end side rail profiles are different from the rear end side rail profiles. (See Fig 14).
5. Remove the pilot burner shields from over the pilot burners / thermocouples by removing the 2 screws securing the pilot burner shields to the splash guards. (See Fig 19).
6. Remove the splash guards covering the burner manifolds by unscrewing the two allan headed screws. Carefully remove the splash guards taking care not to damage the pilot burner tubes and thermocouples protruding through the splash guard.

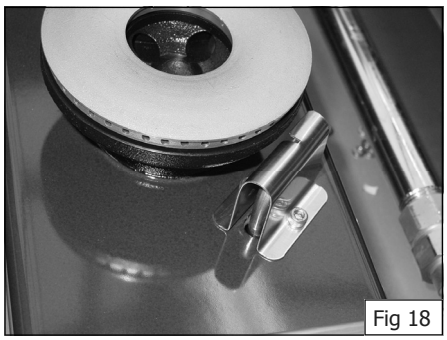


Fig 18

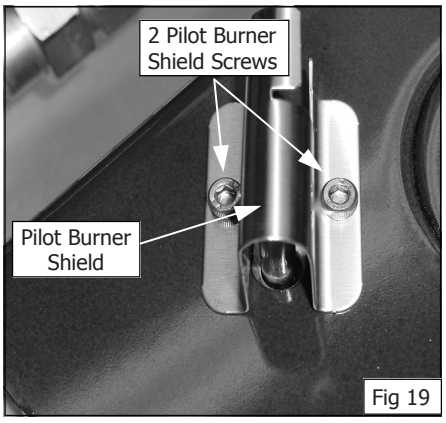


Fig 19

Main Injectors

a. Unscrew and remove the main injectors (½ A/F) from the gas cocks. (See Fig 20).
b. Replace with the correct size injectors. Refer to the 'Gas Specifications table' at the end of this section and the Rating Plate for correct injector sizes for the corresponding gas.

- **For Bench, Cabinet Base and Leg Stand Models,** the Rating Plate is attached to the underside of the right hand side, front Cooktop lower trim.

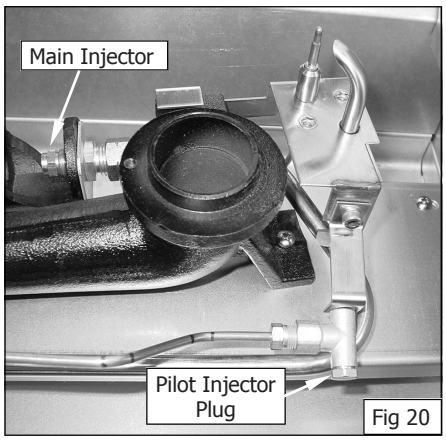


Fig 20

- **For the Refrigerated Base Model,** the Rating Plate is located inside the right hand front panel and can be viewed through the upper grille. Refer to the 'Gas Connection' section and the 'Dimensions' section.

Pilot Injectors

a. Unscrew and remove the Pilot Injector Plug from the fitting at the end of the pilot injector tube using a 11mm A/F spanner. (Refer to Fig 21).
b. Using a flat bladed screwdriver, unscrew and remove the pilot injector from the pilot injector housing.

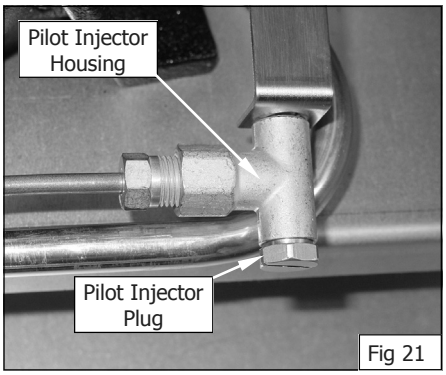


Fig 21

NOTE Take care not to lose the spring fitted in front of the injector.

c. Remove existing pilot injector and replace with the correct size pilot injector for the gas type being used. Refer to the 'Gas Specifications' table at the end of this section, for correct pilot injector sizes.
d. Refit the spring and the correct pilot injector to the pilot injector housing.
e. Screw the pilot injector fully home using a flat blade screwdriver and refit the pilot injector plug to the pilot injector housing and tighten in place using a 11mm A/F spanner. (Refer to Fig 21).
f. Refit the splash guard over the gas cocks taking care not to damage the thermocouples and pilot burner tubes. Secure in position with the 2 allan headed screws. (Note that the splash guard for 'FP' models has a different cut-outs for pilot burner tubes. Refer to Fig 23).
g. Refit the pilot burner tube shields over the pilot burner tubes / thermocouples and secure in place with the 2 securing screws. (Refer to Fig 19).
h. Refit the burner caps and burner bowls onto the manifolds protruding through the splash guards. Take note that the base part of the burner bowl has 2 locating holes drilled into the base flange, (Refer to Fig 16) these are to locate the burner bowl onto the allen headed screws that secure the splash guard to the gas manifold.
i. Refit all the trivet supports to the top of the appliance. Note the orientation of the trivet support when re-fitting as the front end side rail profiles are different from the rear end side rail profiles. (Refer to Fig 14).
j. Refit the trivets to the top of the appliance taking note that the trivets are manufactured with a lip on one edge, the lip must always be fitted to the outer edge (front and back) of the Cooktop. (Refer to Fig 13).

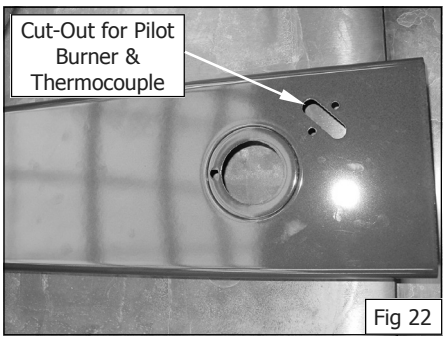


Fig 22

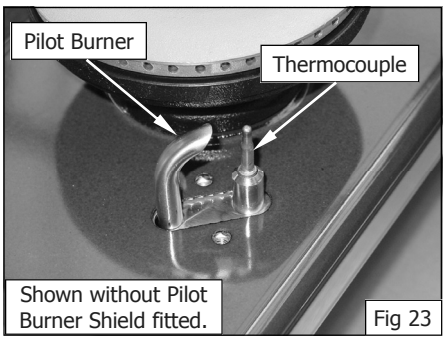


Fig 23

Low Fire Adjustment

a. To adjust the open burner low fire adjustment, remove the gas control knobs from the front of the control panel.
b. Adjust the low fire adjustment screw on the open burner gas control valves to obtain the desired flame size. (Refer to Fig 24).

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

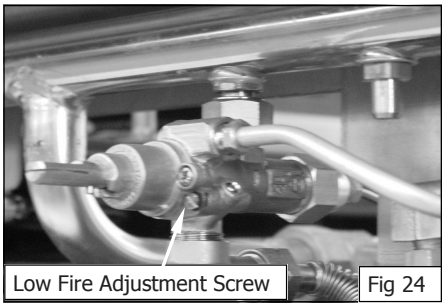


Fig 24

Griddle

Pilot Burner

a. With the gas supply turned off at the main supply, remove the griddle plate section by lifting it straight off the Cooktop.
b. Remove the gas control heat shield from around the griddle burner, this is just a push in fit.
c. Disconnect the piezo igniter from the mounting bracket. (For access purposes).
d. Disconnect the pilot supply tube from the pilot burner with a 13mm (½") A/F spanner.
e. Remove existing pilot injector and replace with the correct size for the gas being used. Refer to the 'Gas Specifications' table at the end of this section, for correct injector sizes.
f. Re-connect the pilot supply tube to the pilot burner with a 13mm (½") A/F spanner.
g. Refit the piezo igniter to the mounting bracket.
h. Repeat Items a) to g) for all griddle pilot burners.

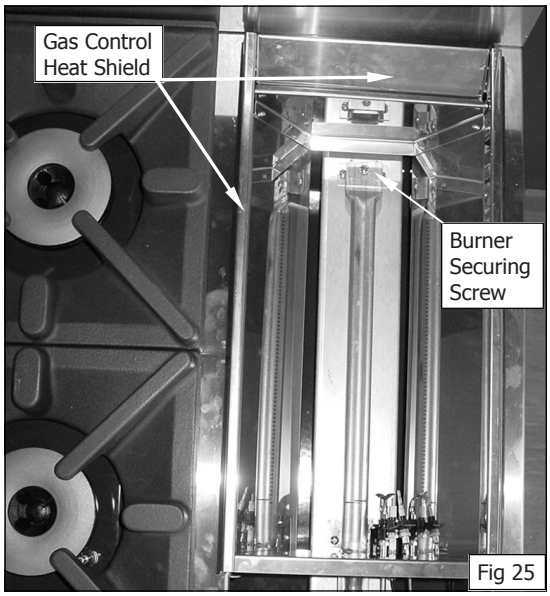


Fig 25

Main Burner

a. Remove the main burner from the burner box by removing the securing screw at the end of the burner, this will reveal the main burner injector.
b. Remove and replace the main burner injectors with correct size injectors. Refer to the 'Gas Specifications' table at the end of this section, for correct injector sizes.
c. Refit the burner to the griddle burner box.
d. Refit the gas control heat shield to the griddle burner box.
e. Refit the griddle plate section to the top of the Cooktop.
f. Repeat Items (a. to (e. for all griddle main burners.
g. Turn 'ON' the gas supply at the mains, re-light the griddle burners and check the flame size on the 'LOW' flame position.

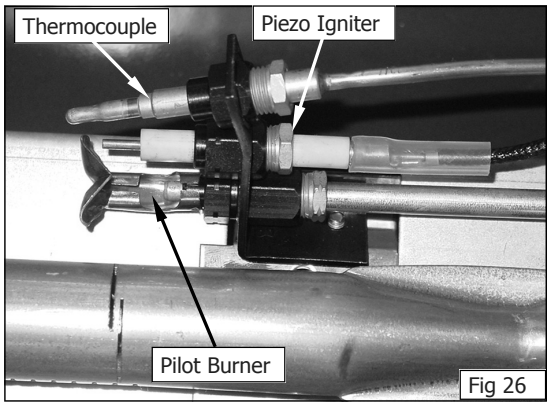


Fig 26

Low Fire Adjustment

a. To adjust the griddle burner 'LOW' fire adjustment, remove the griddle gas control knobs from the front of the control panel.
b. Adjust the low fire adjustment screw on the griddle gas control valve only, to obtain the desired flame size.

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

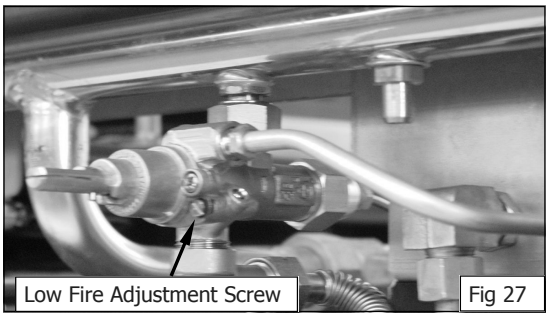


Fig 27

Gas Regulator

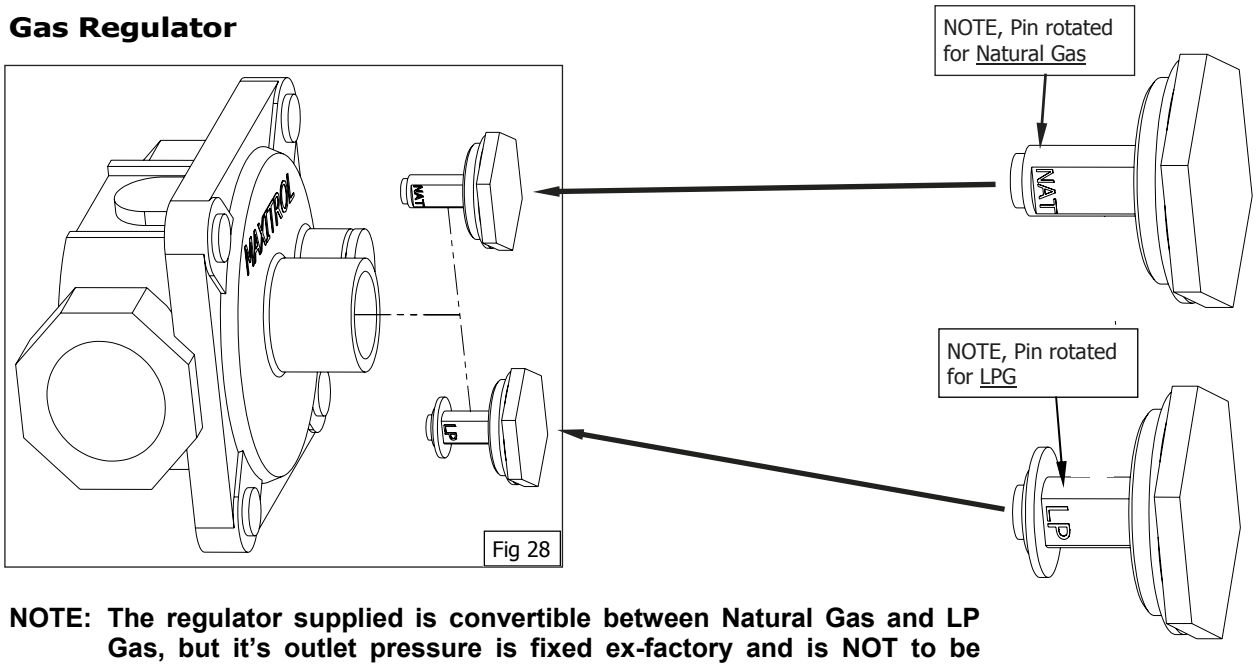


Fig 28

NOTE: The regulator supplied is convertible between Natural Gas and LP Gas, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.

1. Ensure that the gas supply is turned off.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, reverse the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator hand tight only.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label located at:-

- The rear of the appliance, above the gas connection.
- Beside the rating plate.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

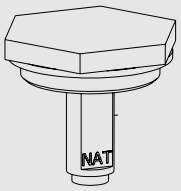
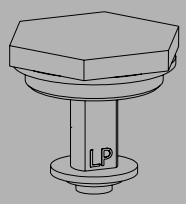
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
    - Light the Pilot Burners.
    - Light the Main Burners.
    - Check the Low Fire burner operation.
    - Check the High Fire burner operation.
    - Check the Griddle Burner operation (if fitted).
    - Ensure that all the Controls operate correctly.
    - Ensure that the Operating Pressure remains correct.
3. Ensure any adjustments done to components that have the adjustments / settings sealed (e.g. paint sealed) are re-sealed.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

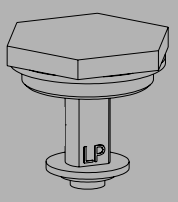
- Australia / New Zealand Only

		Natural. Gas	LP Gas (Propane)
Open Burner	**Main Burner Injectors**	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Griddle	**Main Burner**	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Operating Pressure		0.95 kPa (*)	2.6 kPa (*)
Gas Regulator Cap Screw			

- UK Only

Appliance Classification

Category: $\mathbf{II_{2H3P.}}$
Flue Type: $\mathbf{A_{1.}}$

		Natural. Gas (G20)	Propane (G31)
Open Burner	**Main Burner Injectors**	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Griddle	**Main Burner**	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		20 mbar	37 mbar
Operating Pressure		9.5 mbar (*)	26 mbar (*)
Gas Regulator Cap Screw			

*** The burner operating pressure is to be measured at the manifold test point with two burners operating at the 'High' setting. The operating pressure is ex-factory set through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.
For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Cooktops

Open Burners

227018	Burner Bowl.		
227017	Burner Cap.		
030245	Injector	(Nat. Gas)	Ø.2.45mm (Non UK).
030150	Injector	(LP Gas [Propane])	Ø.1.50mm (Non UK).
030230	Injector	(Natural Gas - G20)	Ø.2.30mm (UK only).
030140	Injector	(Propane - G31)	Ø.1.40mm (UK only).
026134	Pilot Injector	(Nat Gas)	0.30 (PF Option only).
026136	Pilot Injector	(LP Gas [Propane])	0.20 (PF Option only).
229442	Pilot Bracket Assembly (PF Option only).		
229444	Pilot Burner Shield	(PF Option only).	
227403	Gas Control	(PF Option only).	
227405	Gas Control	(with Flame Failure).	
227967	Knob - Open Burner	(with Flame Failure).	
227384	Knob - Open Burner	(with Pilot & Flame Failure).	
228167	Thermocouple -	(320mm) - Front.	
228166	Thermocouple -	(600mm) - Rear.	

Griddle

014105	Burner.		
032210	Injector	(Nat. Gas)	Ø.2.10mm.
032130	Injector	(LP Gas [Propane])	Ø.1.30mm.
227403	Gas Control	(with Flame Failure and Pilot).	
227384	Knob - Griddle.		
019215K	Pilot Burner Kit.		
026488	Pilot Injector	(Nat. Gas)	0.35.
019217	Pilot Injector	(LP Gas [Propane])	0.23.
019428	Thermocouple	(320mm).	
227508	Piezo Ignitor.		
228047	Piezo H.T. Lead	(250mm).	
018744	Piezo Ignition Electrode.		
228288	Grease Tray	(Griddle Plates).	

General

227015	Pot Stand / Trivet.	
228881	Spill Tray 300mm	(RN8200G Series).
228882	Spill Tray 600mm	(RN8400G / RN8800G Series).
228883	Spill Tray 450mm	(RN8600G Series).
227855	Adjustable Leg	(84mm - Bench Models).
227850	Adjustable Leg (Flush Stud)	(150mm - CB / RB Models).
227851	Adjustable Leg Extd. Stud	(150mm - - LS Models).
229674	Rear Roller Assy.	
232351	Rear Roller Assy 3"	(RB Models).

Gas Regulators

Gas Type	Model	Gas Regulators	
		Part No.	Description
Nat. Gas LPG / Propane	**RN8200G**	228533	½" BSP F/F Convertible.
	RN8400G	228531	¾" BSP F/F Convertible.
	RN8600G		
	RN8800G		

Gas Conversion Kits

Models		Gas Type to Convert to			
		Australia / New Zealand Only		UK Only	
		Nat. Gas	LPG (Propane)	Nat. Gas	Propane
'F' Models	**RN8200G**	231869	231868	231837	231836
	RN8400G	231871	231870	231841	231840
	RN8600G	231873	231872	231845	231844
	RN8800G	231875	231874	231849	231848
'PF' Models	**RN8200G**	231877	231876	231852	231853
	RN8400G	231879	231878	231857	231856
	RN8600G	231881	231880	231861	231860
	RN8800G	231883	231882	231865	231864

NOTE: Each gas conversion kit is universal for all hob open burners and griddle variations possible within the model specified.

Accessories

228566	Griddle Scraper Tool.
228567	Smooth Plate Scraper Blades (Pack of 5 blades).
228795	600mm Plinth Kit.
228799	900mm Plinth Kit.
228803	1200mm Plinth Kit.
228801	Refrigeration Base - 900mm Plinth Kit.
228805	Refrigeration Base - 1200mm Plinth Kit.

For the Refrigeration Cabinet Replacement Parts information refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.